

MARISER MARINE, INC.

June 2, 2003

U.S. Department of Health and Human Services
National Center for Environmental Health
Vessel Sanitation Program
1850 Eller Drive, Suite 101
Ft. Lauderdale, FL 33316

Ref: S/S Universe Explorer - Periodic Vessel Inspection May 6, 2003

Item# **Site & Violation**

33 **FOOD SERVICE GENERAL**

Bulkheads and Deckheads were difficult to clean due to holes at utility penetrations, attached boxes, wiring, switches, lights and conduit. Exposed fasteners and gaps between panels were noted throughout the galley bulkheads and deckheads.

Due to age and construction of the vessel and some equipment, certain areas are difficult to clean; however every effort is made to clean to the highest possible standard: repairs and improvements are on going.

33 **FOOD SERVICE GENERAL**

Decks had recessed grout, excessive paint and cracked and broken tiles in various areas

Due to age and construction of the vessel and some equipment, certain areas are difficult to clean; however every effort is made to clean to the highest possible standard. A program of repair/replacement of tiles is ongoing.

20 **FOOD SERVICE GENERAL**

Interiors of ovens were difficult to clean due to corrosion and reach-in refrigerators had exposed piping, wiring, coils, insulation and other non-easily to clean features.

Due to age and construction of the vessel and some equipment, certain areas are difficult to clean; however every effort is made to clean to the highest possible standard: repairs and improvements are on going.

21 **FOOD SERVICE GENERAL**

Difficult to clean gaps and seams were present between pieces of deck mounted equipment, counters and bulkheads behind equipment.

Due to age and construction of the vessel and some equipment, certain areas are difficult to clean; however every effort is made to clean to the highest possible standard: repairs and improvements are on going.

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22 MAIN GALLEY - DISHWASH

The mechanized conveyor belt was not working properly

Conveyor belt is presently under repair. Part needed has been ordered.

22 MAIN GALLEY - DISWASH

The final rinse would start out as water and later change to steam while one dish rack went through this

Repairs by our technical department to adjust rinse flow and dishwasher machine water pressure are ongoing.

22 MAIN GALLEY - DISHWASH

The final rinse temperature gauge was registering 220°F, while the final rinse water tested at 165°F at the dish surface

Deficiency has been corrected by our technical department, and the matter is being closely monitored.

20 FOOD SERVICE GENERAL

Cutting board were stained and pitted due to usage.

Cutting boards are presently being sanded and new ones ordered.

38 MAIN GALLEY

The Vulcan blast chiller was marked "Out of Order"

Parts needed for repair are on order.

38 MAIN GALLEY

The ice cream freezer was marked "Out of Order"

Parts needed for repair are on order.

27 MAIN GALLEY

Some of the difficult to reach non-food contact surfaces were soiled with a food residue

Responsible personnel were advised. Cleaning is being closely monitored.

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21 MAIN GALLEY

Some of the gaskets on the under counter reach-in refrigerators were not tight fitting

A general check-up of all refrigerators is in progress and those gaskets found not tight fitting will be replaced.

20 CREW GALLEY

The plastic wrap was noted in a cardboard container

Roll of plastic wrap is now dispensed from a plastic holder.

24 CREW GALLEY DISH WASH

The final rinse temperature was tested at 153°F at the dish surface, while the machine gauge registered 220°F

A circuit breaker failure caused this malfunction. Situation has been corrected by our technical department

08 POTABLE WATER

Ensure that the pressure difference is documented when testing the larger four chambered backflow

Noted.

08 POTABLE WATER

The pH and chlorine test prior to bunkering was not being recorded

Responsible personnel have been advised to record entry of testing and to maintain accurate logs

06 POTABLE WATER

Ensure that while in U.S. waters the ship takes four samples per month for microbiological testing. The vessel should also take a sample prior to bunkering in lieu of a port analysis of the water.

Noted. The ship will maintain US-PHS standards regardless of the country/port being called at.

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28 MAIN GALLEY DISH WASH

Plates were not being stored inverted.

Plates are now stored inverted, and the operation is closely monitored.

21 COMMENT

The Current Vitality Juice machines have difficult to clean features, Vitality has newer machines that have better features.

Noted.

* COMMENT

An easily cleanable flooring should be installed around the current buffet line in the main dining room

Noted.

* MEDICAL COMMENT

The vessel should document crew's "fit for duty" and should document if crew have been ill 72 prior to boarding

Medical personnel have been advised and procedure implemented.

* SWIMMING POOL

A permanent cover for antivortex is recommended

Anti-vortex for pool is of removable type to facilitate cleaning. Vortex is installed when pool in use.